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A panaramic exhibit showing where the grades for livestock and dressed beef are used, and their value to the producer, middleman and consumer.

### Specifications.

Floor space required - width - - - - - 14 feet.  
depth - - - - - 8 feet.  
Wall space required - - - - - None.  
Shipping weight - - - - - 1470 lbs.  
Electrical requirements - - - - - None.



## GRADING AT EVERY STEP

### How It Looks.

The exhibit consists of one large, painted, panoramic scene occupying the entire space of the three sections of the booth. The scene starts with a view of a western producing section and local shipping point for fat cattle in the feeding area which is skillfully blended into a view of a city stockyards and packing plant and ends with a street scene where cuts and carcasses of meat are on display in the windows of a retail butcher shop.

### HOW BEEF IS GRADED.

The separation of livestock into grades begins at the farm. Herds consist of animals of various qualities, ranging from well-bred and well-fed stock, which produces meat of the highest quality, down through many variations to scrub stock, poorly finished, which produces meat of low quality.

As the animals are sold from the farms and ranges and moved to the large livestock markets, the first grading process consists of a separation into various grades, for which different prices are paid, according to their true value, which is to be used as feeders to be further finished. When the animals arrive in the stockyards, the separation into lots of various qualities begins, and here the market grades and classes may be clearly seen. The animals are bought by the packers, according to their quality and finish.

When the animals are slaughtered and the carcasses are carried on into the coolers, the grades of meat begin to apply, and the carcasses are again grouped according to a grading system. Here the various grades are separated and sent to the distributing



meat houses according to the demand for different grades. At this point the meat grader of the U. S. Department of Agriculture may come into the picture, where his services are requested. The carcasses are marked by the grader according to the official grades for dressed carcasses.

The meat now goes on to the retailer. Each meat retailer selects from the coolers the grade of meat which suits his trade, and which he can handle most profitably.

The exhibit portrays the movement of livestock from the farm to the consumer, showing how the grades are used at each step on the road to market. The successful use of grades involves a knowledge of them by producers, traders, packers, retailers and consumers, in order that differences in price, resulting from differences in quality of meat, may be properly reflected through the trade to all groups concerned.

#### WHERE TO GET INFORMATION.

The various grades of livestock and of dressed meats are presented in detail in the following Department publications:-

Dept. Bul. 1246 - "Market Classes and Grades of Dressed Beef".

" " 1360 - "Market Classes and Grades of Livestock"

" Circular 300 "Commercial Cuts of Meat"

Service and Regulatory Announcement No. 98 -

"Rules and Regulations Governing the Investigation and Certification of Class, Quality, (Grade) and Condition of Meats and Meat Food Products."

Service and Regulatory Announcement No. 99 - "Official United States Standards for Grades of Carcass Beef."



Mimeographed documents - "Market Classes and Grades of Feeder & Stocker Cattle" - "Slaughter Cattle" - "Lamb, Yearling and Mutton" - Slaughter Lambs and Ewes" - "Vealers and Slaughter Calves" - "Specifications for the Purchase of Fresh and Frozen Beef"- "Fresh and Frozen Lamb, Yearling and Mutton Carcasses" - "Pork Carcasses and Cuts and Miscellaneous Meats", and "Suggested Market Classes and Grades of Dressed Beef."

Four colored charts on beef, veal, lamb and Pork, showing location and yields of standard commercial cuts.

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